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(21)Application number : 63-112627

(71)Applicant : T HASEGAWA CO LTD

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CHINO YOSHIAKI
YAMORI MASA HARU**(54) EMULSIFIED LIQUID COMPOSITION**

(57)Abstract:

PURPOSE: To obtain an emulsified liq. compsn. fit to render favorable turbidity and fine flavor by emulsifying and dispersing a mixture of an edible oily material with a olibanum resin or a refined product thereof in water in the presence of an emulsifier.

CONSTITUTION: An edible oily material such as vegetable essential oil or edible fats and oils and olibanum resin or a refined product thereof are dissolved by heating. This mixture is added to an aq. soln. contg. high molecular protective colloid such as gum arabic and/or a surfactant such as lecithin and they are emulsified with a homogenizer or the like to obtain an emulsified liq. compsn. This compsn. renders stable favorable turbidity and fine flavor to a beverage, food, pharmaceuticals, etc.

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